

Beerzebud

- Gravity **21.8 BLG**
- ABV ---
- IBU **120**
- SRM **72.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (48.4%)	85 %	4
Liquid Extract	Briess - Pale Ale Malt	1.7 kg (27.4%)	80 %	7
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.25 kg (4%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Barwiący	0.25 kg (4%)	55 %	1500
Grain	Simpsons - Coffee Malt	0.25 kg (4%)	74 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	20 g	---